



FUNCTION BROCHURE

2024

EVENTS@THEVIEWWELWYN.CO.UK | 01707 339 349

Please note, all prices are subject to change at any time



VENUE HIRE PRICES & CAPACITIES

BIRTHDAY CELEBRATIONS, ANNIVERSARIES & CHRISTENINGS

VENUE HIRE

Fairway Suite & garden with a staffed bar | £550

Daytime: 12pm – 5pm (access from 10am for set up)

Evening: 6pm – midnight (bar open until 11.30pm, music allowed until midnight)

CAPACITIES

Minimum Party Size: 60 Guests

Maximum Sit-Down Meal: 120 Guests

Maximum Informal Party: 250 Guests



SAMPLE MENUS

FINGER BUFFET MENU

£13.50 PER PERSON

6 items per person (we cater for 1.5 items per person)

Thick cut loaf sandwiches
(selection of meat, fish and vegetarian fillings as standard)
Mini toad in hole with gravy
Mini cheeseburger sliders with gherkin
Pork & herb sausage rolls
Tomato & red onion quiche (V)
Goujons of plaice and tartare sauce
Seasoned potato wedges (V)
Panko crumbed chicken goujons, garlic mayo dip
Vegetable samosas, mango chutney(V)
Lamb kofta, mint raita
Mini vegetable spring rolls, sweet chili dip (V)
Pizza bites (V)
Chicken satay skewers, peanut dip
Teriyaki salmon skewer, soya & honey dip

BBQ MENU

£20 PER PERSON

Beef burgers served up with soft bap floured baps and grated cheese
Jerk-marinated chicken pieces
Vegetable kebabs brushed with olive oil & rosemary
Cumberland Pork Sausages
Lightly spiced potato wedges
Quorn burgers & sausages
Tomato, Red Onion & Cucumber Salad
Freshly mixed coleslaw, chopped parsley & milled black pepper
Mixed leaf salad with French dressing on the side

SAMPLE MENUS

THREE COURSE SIT DOWN MEAL

£40 PER PERSON

STARTERS

Blue cheese stuffed roasted figs wrapped in Parma ham, balsamic glaze
Farmhouse style coarse pate, grape chutney, toasted onion bread
Spiced tomato & roasted red pepper soup with crème fraîche & Chive oil (V)
King prawn & crayfish romaine lettuce tacos, smoked paprika Marie Rose
Roasted Mediterranean vegetables and red pepper houmous bruschetta, aged
balsamic dressing (V)

MAINS

Roast sirloin of British beef, Yorkshire pudding, duck fat potatoes, vegetable parcel,
roasting gravy
Herb-crusted rack of Mimram Valley lamb, crushed creamed new potatoes, minted
broccoli
Supreme of chicken, confit Savoy cabbage, gratin potato
Pan-seared cod loin served with lemon crushed new potatoes & chive sauce
Scottish salmon fillet, gnocchi & dill pesto, sauce Verde
Butternut squash & wild mushroom risotto with parmesan shavings (V)
Quorn mince lasagne with a baby leaf salad (V)

DESSERTS

Triple chocolate brownie, salted caramel sauce, vanilla ice cream
Sticky toffee pudding with hot toffee sauce
Apple & blackberry crumble, Jersey ice cream
Fresh fruit pavlovas, Chantilly cream
British Cheese Board; Mature Cheddar, ripe Somerset Brie, Blue Stilton cheese; served
with biscuits, celery, grapes & chutney
(£2.50 supplement)

TEA & COFFEE IN ADDITION

£2.40 per person

**We can cater for all allergies & dietary requirements, please inform your coordinator
Please note our dishes may contain traces of nuts
Same menu (excluding dietaries) required for all guests
For a choice menu, a supplement charge may apply*

ADDITIONAL FOOD ITEMS (SAMPLE)

DESSERT BUFFET MENU

£9.50 PER PERSON FOR A SELECTION OF MINI DESSERTS

Strawberry Cheesecake
Triple Chocolate Brownie
Profiteroles filled, Vanilla Pastry Cream
Lemon Meringue pie

CHILDREN'S MENU

£18.00 PER CHILD | UP TO 12 YEARS OLD

STARTER

Ciabatta bread, garlic butter & cheddar, cherry toms and cucumber sticks
Cream of tomato soup, focaccia bread 'soldiers'

MAIN COURSE

Grilled chicken skewers
Fish 'fingers'
All served with skinny chips or creamy mashed potato, beans or peas

DESSERTS

Chocolate brownie ice cream sundae
Pineapple & melon sticks, fresh strawberries

ADDITIONAL FOOD ITEMS (SAMPLE)

CANAPES

£7.5 PER PERSON | 4 ITEMS PER PERSON

Yorkshire puddings, roast beef & horseradish crème fraiche
Cheese & chive puffs (savoury profiteroles) (v)
Smoked salmon blinis
Cajun spiced 'popcorn' chicken, sweet chilli sauce
Mini Pork Sausages wrapped in bacon
Mini fish & chips, tartare sauce
Mushroom Arancini, garlic & chive crème fraiche (v)

BACON, SAUSAGE & EGG ROLLS

£6.50 PER PERSON, TO INCLUDE A SELECTION OF:

Cumberland Pork Sausages
Smokey Grilled Back Bacon
Farmhouse Egg

All served up in a soft floured bap



BEVERAGE PRICES (SAMPLE)

Pimms - £7 per glass

Prosecco - £7 per glass

Bellini (peach, raspberry or strawberry - £7 per glass

Bucks Fizz - £5 per glass

Orange Juice - £7 per litre jug

Apple Juice - £7 per litre jug

House Wine - £21 per bottle

Prosecco - £24.00 per bottle

House Champagne - £38.00 per bottle

Peroni Beer Buckets (50 Bottles) - £200.00 per bucket



OPTIONAL EXTRAS

Prices are subject to change at any time

CHAIRS

Limewash Chiavari Chairs & Ivory Seat Pad - £3.50 per chair
Chair Cover with Sash (using banqueting chairs) - £3.50 per chair

1AM LATE LICENCE FEE

Room Hire until 01.00am
Bar open until 12.30am, Music allowed until 01.00am £250.00
(available on a Friday & Saturday only)

RECOMMENDED DJ HIRE

(contact directly for quotes)

MrH Productions
office@mrhproductions.co.uk
01438 355 358
07956 276 961

OTHER

5ft Light Up LED LOVE Letters - from £200.00
Fire Pit - £75.00
Sweet Cart & post Box - £150.00
Selection of 3 Gardens Games - £85.00
Photobooth - £350.00

